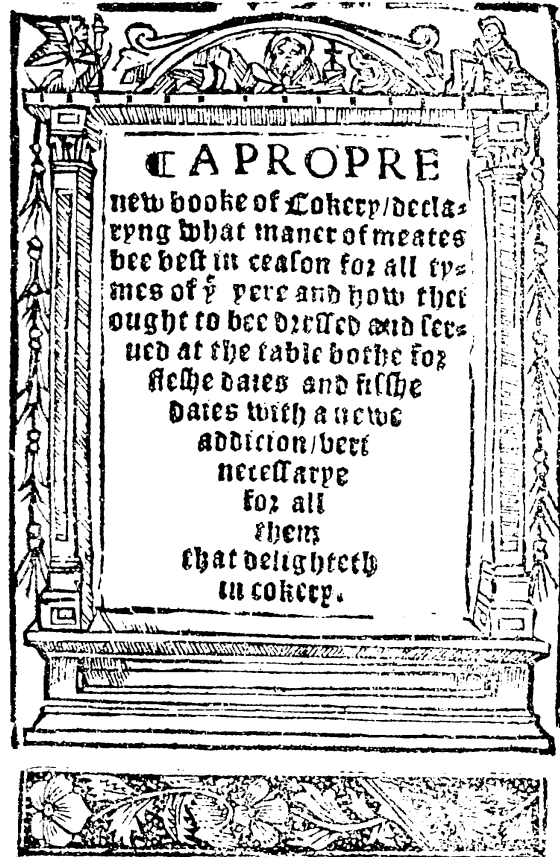


The following book is
Modernized, arranged in
two volumes on paper. The
first volume contains the
first 100 of original outprints.

Not in Series



The booke of cokery.

Batwe is best from a forth-
 night before Michaelmas
 till lent. Veife and Bacon is
 good all tymes in the yere.
 Mutton is good at all tymes / but fro
 Easter to Midsummer it is wurste. A
 fat pigge is euer in season. A goose is
 wurste in Midsummer mone/ and best
 in stubble tyme/ but when thei be poung
 grene geese/ then thei be best. Aleale is
 best in January and February and all
 other tymes good. Lambe and young
 kid is best betwene Christmas and let/
 and good from Easter to Witsontyde.
 Kid is euer good. Penues bee good at
 all tymes/ but best from Nouember to
 lent. Fatte Capons bee euer in season.
 Pecoakes be euer good/ but when thei
 bee young and of a good stature/ thei
 be as good as sciantes/ and so be poung
 grouns. Sinettes be best betwene all
 Hallowen daie and lent. A Chal' arde
 is good after a frost/ till candelmas so
 is a Teile and other wyld fowle that
 flymmeth. A Woodcok is best from
 October to Lente/ and so is all other
 birdes as Dufels/ and Thressels/ Ro-

A.ii. bias

The booke

bus/and suche other. Herons/ Curlew
Crane/ Bitture/ Bustarde/ be at all ty-
mes good/ but best in wynter. Felaun-
res Partriche and Raill/ be euer good
but best when thei bee taken with a
Hauke. Quaille and Larkes be euer in
season. Tonnies be euer good and so is
a doo. A Hare is euer good/ but best
fro October to lent. A gelded dere whe-
ther he be fallow or red/ is euer in sea-
son. A Pollarde is speciall good in
Maie/ at Midsummer he is a Bucke/
and is verie good till holy roode daie
before Myghelmas/ so likewyse is a
stagge/ but he is principall in Maie. A
batten doo is best in wynter. A pricket
and a sozell sister is euer in season

Chekyns be euer good and so
be pigeons if thei be yong

Here after foloweth the order
of meates how thei must bee
serued at the table with
their saucis for the
the dayes at
dynner.

The first course

Potage

Of cokery:

Potage or stewed broth.
Boylde meate or stewed meat.
Chekyns and bacon.
Powdred beef.
Pies.
Goole.
Pigge.
Rosted beef.
Rosted Weale.
Tustarde.

The seconde course.

Rosted lambe.
Rosted capons.
Rosted conntes.
Chekyns.
Pehennes.
Bacon venelson.
Tarte.

The seruice at supper.

Potage or sewe
A salette
A pigges petito
Powdred beef sliced
A shoulder of mutton or a brest
Weale
Lambe.
Tustarde.

A.iii.

The

The seconde course.

Lapons roasted
 Connies roasted.
 Chekyns roasted
 Pigeons roasted
 Larkes roasted
 A pie of pigeons or Chekyns.
 Baken beneson.
 Farre.

The seruise at dyner.

Brawn and mustarde
 Capons stewed or in white broth.
 A pottle of beneson vpon brothes
 A chine of beef & a breest of mutton
 Chuettes of pies of fine mutton
 Thre grene geese in a dishe / sozell saues
 For a dubble goose / mustard & vineger.
 After alholowen daie / a swanne
 Sauce chadell.

A pigge
 A dubble ribbe of beef roasted / sauce pe-
 per and vineger.
 A lorne of beale or a breest. Saue
 Halfe a lambe or a kid oranges
 Two capons roasted. Sauce wyne and
 salte / ale and salte / excepte it bee vpon
 toppes.

Two

Of cokery.

Two pasties of salow dere in a dishe.
 A custarde.
 A dishe of Leches.

The seconde seruise.

Jelly
 Peacoke Sauce wyne and salt.
 Two connies or half a dosen rabbits
 Sauce mustarde and suger.
 Half a dosen chekyns vpon sozell
 toppes.

Half a dosen pigtons

Mustarde

Teile

Gulles

Storke

Heron

Crane

Turlew

Bitture

Mustarde

Felande / Sauce water and salte with
 onions sliced.

Half a dosen woodcockes. Sauce mu-
 starde and suger.

Half a dosen pertrechies

Half a dosen raples

Sauced as the felauntes.

A.iii.

A dosen

The booke

A dosen of quailles

A dishe of larkes.

Two pasties of red dere in a dishe

Tarte

Bensbread

Fritters.

Service for fiftie daies.

Butter

A salet with harde egges.

Potage of Saunde eles and lamperns.

red her yng / grene broyled drawed vpon

White her yng.

L yng

Haburdyn

Salte Samon minced. Sauce mus-

tarde and bergis and a litle suger.

Powdred conger

Shad

Mahrell

Whit yng. Sauce with the liuer and
mustarde.

Plaice. Sauce forrell or wyne and
salte / or mustarde or bergious

Thornebacke. Sauce liuer and mug
garde / peper and salte drawed vpon af-
ter it is broyled.

Freshe Cod. Sauce grene sauce.

Bale

Of cokery.

Bale

Mullet

Eeles vpon coppes.

Roche vpon coppes

Perche

Pike in pike sauce

Troute vpon coppes

Tenche in gelly or in gressell.

Mustarde /

The seconde course.

Flounders or floer in pike sauce

Freshe salmon.

Freshe conger.

Brette

Turbutte

Holybutte

Breme vpon coppes

Carpe vpon coppes

Soles or any other fishes fised

Rosted Eeles.

Rosted lampreys. dripping.

Rosted Purpos

Freshe Sturgeon

Creucs

Crabbe

Shrimpes

Baken lampret

Sauce vineger

Sauce the

Sauce galentyne.

Sauce vineger

Tarte

Tarte	The booke
Figges.	These
Apples.	Raisyns
Almondes blanchēd.	Pecares.

☛ To dresse a Crab.

First take a maie all the legges and heddēs / and then take all the fishe out of the shelle & make the shelle as clene as ye can and putte the meate in to a dishe and butter it vpon a chafynge dishe of coles and putte there to sinamon and suger and a litle vineger, and whē ye haue chafed it and seasoned it / then put the meate in the shelles again and bruse the heddēs and set them vpon the dishe side and serue it.

☛ To make a stewed brothe for Capons / mutton / biefe / or any other hote meate / and also a brothe for all manar of frethe fishe.

Take halfe a handfull of rosemarie and as muche of tyme / and brynde it on a bundell with threde after it is washen / and put it in the pot / after that the pot is cleane skymmed / and lette it boile a while / then cut soppes of white bread and put them in a great charger and

Of cokery.

and put on the same skaldynge broth / and whan it is cokē ynough / strayne it through a strainer with a quantitie of wyne or good Ale / so that it be not to tarte / and when it is strayned / poure it in a pot and than put in your rapsons and prunes and so let them boyle tyll the meate be mough. If the broath be to swete / put in the more wyne / or els a lytell vyneger.

☛ To make Pyes.

Pyes of mutton or beif must be fyne mynced & seasoned with pepper and salte and a lytel saffron to colour it / suet or marrow a good quantitie / a lytell vynegre / prunes / great reasons / and dates / take the fattest of the broath of powdered beife. And if you wyl haue past royall / take butter and yolkes of egges & so to temper the flour to make the past.

☛ To bake Tencelon.

Take nothing but pepper and salte / but let it haue mough / and if the Tencelon be lene lard it through with bako

☛ To roest Tencelon.

Roasted Tencelon must haue vynegre sugre

The booke

suger and sinamon/ and butter boyled
vpon a chafingdishe with coles / but
the sauce maie not be to tarte and then
laie the veneson vpon the sauce.

¶ The kyns vpon coppes.

Take socel sauce a good quantitie/ and
put in Sinamon and suger/ and lette it
boyle / and poute it vpon the coppes/ &
then laie on the chekyns.

¶ A pikelauce for a Pike/ Breme
Perche/ Roche/ Carpe/ Eeles/ Royses/
and all maner of brouke fishe.

Take a posie of rosemary and tyme/
and bynde them together/ and put in al
so a quantitie of persely not bounde / &
put into the caudron of water and salt
and yecst and the herbes/ and let them
boyle a prety whyle / then putte in the
fishe and a good quantitie of butter/ &
let them boyle a good season and you
shall haue good pikelauce.

For all these fishes aboue wyrtten
if they must bee broyled / take sauce for
them / butter pepper and vineger / and
boyle it vpon a chafingdishe/ and the
laie the broyled fishe vpon the dishe/
but for Eeles and freshe Salmon no-
thyng

Of cokery.

ehyng but peper and vineger ouer bo-
yled. And also if you will fere them you
must take a good quantitie of persely/
after the fishe is fried / put in the per-
sely into the fryng panne and let it fri
in the butter and take it vp and put it
on the fried fishe / and frie place toby-
ting and suche other fishe/ except eeles
freshe Salmon Conger/ whiche be ne-
uer fried but baken / boyled / roasted or
sodden.

¶ To make a Custarde.

A custarde / the coffyn must bee firste
hardened in the ouen/ and then take a
quarte of creme and five or sixe yokes
of egges and beate them well together
and put them into the creme/ and putte
in suger and small reysyns and dates
sliced and put into the coffyn butter or
els marowe/ but on the fishy daies put
in butter.

¶ Here after foloweth a new
booke of Cokery.

¶ To make clere Jelly

Take two calues fete and a shoulder
of beale & set it vpon the fire in a faire
pot with a gallon of water and a gallō
of

The booke

of claret wyne / than let it boyle tyll it
be Jellie / & than take it vp and strayne
it and put thereto Sinamon / Ginger &
sugre and a lytell turnesole to colour it
after your discretion .

To make a dissh full of Snow.

Take a potell of swete thicke cream
and the whites of eight egges & beate
them al togider with a sponer / then put
them in youre cream and a saucer full
of Rose water and a dissh full of Su-
ger with all / than take a sticke & make
it cleane / and than cutte it in the ende
four square / and there with heate all
the aforesayd thinges togither / & euer
as it rpsely take it of and put it into a
Collaunder / this done / take one ap-
ple and let it in the myddes of it and a
thicke bushe of Rosemary and set it in
the middes of the plater / then cast your
Snow vpon the Rosemary & tyll your
p'atter therewith. And if you haue wa-
fers cast some in with all and thus ser-
ue them forth.

To frye Beanes.

Take your Beanes and boyle them
and

Of Cokery.

and put them into a scyenge pan with
a dissh of butter & one or two onyons
and so let them fry tyll they be browne
all together / than cast a lytell salt vp-
pon them / & than serue them forth.

To make Pan pisse.

Take the stufte of Stocke seynters
and for his pasc take a quantie of as-
le and a lytell yest and sugre / mace and
saffron / than heate it on a chafingdish
and put it to your flower with the yel-
ke of a rawe egge and so after this ma-
ner make vp your pasc.

To make Bleaw manger.

Take a capon and cut out the braune
of him a lyne and parboyle the braune
tyll the fleshe come from the bone / and
then drie him as drie as you can in a
fayre cloth / then take a payre of cardes
and carde him as small as is possyble
and than take a potell of mylke and a
potell of cream / and halfe a powr de
of Rye flower and your carded braune
of the capon and put all into a panne /
and stire it all togither and set it vpon
the fyre / & whan it begynneth to boile
put

The booke

put therto halfe a pounce of beaten sa-
ger and a saucer full of rosewater/ and
so let it boyle till it be very thicke/ then
put it into a charger till it be colde and
then ye maye lye it as ye do leiche and
so serue it in.

¶ To make pies of grene apples.
Take your apples and pare the cleane
and core them as ye will a Quince/
then make your coffyn after this ma-
ner/ take a litle faire water and halfe a
dische of butter and a litle safron and
set all this vpon a chafyngdische till it
be hote / then temper your flower with
this vpon a chafyngdische till it be hote
then temper your flour with this said
licour and the white of two egges/ and
also make your coffyn and season your
apples with Sinamon/ ginger and su-
ger inough. Then put them into your
coffyn and laie halfe a dische of butter
aboue them/ and close your coffyn and
so bake them.

¶ To bake chekyns in like pasc.

Take your chekyns and season them
with a litle gynger and salt/ and so put
them into your coffyn/ and so put in the
barberies

Of cokery.

barberies/ grapes or goose berries and
halfe a dische of butter/ so close them vp
and set them in the ouen / and whē the
are bacon take the yolkes of sixe egges
and a dische full of bergis and drawe the
through a strayner and set it vpon a
chafyngdische/ then drawe your baken
chekens and put therto this fore said
egges and bergis and thus serue them
hote.

¶ To bake pigeons in short pasc
as you make to your
baken apples.

Season your pigeons with peperc/ sa-
fron/ cloues and mace/ with bergis and
salt/ then put them into your pasc and
so close them vp/ and bake them / they
will bake in halfe an houre / then take
them forth/ and if ye thynke them drye
take a litle bergis and butter and put
to them and so serue them.

¶ To make Cloutes.

Take the kidney of beale and perboile
it till it be tender / then take and chop
it smal with the yolkes of thre or foure
egges then season it with dates small
cutte/ small reysens / gynger suger sy-
namon

The booke

safron / safron and a litle salte / and
for the paest to laye it in / take a dosen
of egges bothe the white and the yol-
kes / and beate them well all togyther
then take butter and put it into a fry-
pug panne and frye them as thyn as
a pancake then laie your stufte there in
and so frye them togyther in a pan and
cast suger and gynger vpon it and so
serue it forth.

¶ To make pescoddes

Take mary bones and pull the mary
hoie out of them and cut it in two par-
tes then season it with suger / synamon
ginger and a litle salte / and make your
paest as fyne as ye can and as thoste
and thyn as ye can / then frye them in
swere luet and cast vpon them a lytle
sinamon and ginger and so serue them
at the table.

¶ To make stockfishures

Take the same stufte that you take to
a baute and the same paest ye take for
pescoddes and ye maie frye them ozele
bake them.

¶ To stewe trypes

Take a pynte of claret wyne and let it
vpon

Of cobery.

Upon the fier and cutte your trypes in
small peces and there to put in a good
quantitie of synamon and gynger and
also a sliced onion or twaine and so let
them boyle halfe an houre and then
serue them vpon soppes.

¶ To make a ppe of clothes

Take a legge of mutton and cutte it in
thin slices / and for stuffing of the same
take perselye tyme and saueri / and chop
them small / then temper among them
thre or foure yolkes of harde egges
chopte small / and small reysyns / dates
cutte with mace and a litle salte / then
laye all these in the steakes and then
role them togyther. This doocen make
your ppe and laye all these therein / then
season them with a litle suger and sy-
namon / safron and salte / then cast vpon
them the yolkes of thre or foure harde
egges and cut dates / with small reysyn-
ges so close your pie & bake hym. Take
for a sirrup for it take tosted bzede and
a litle claret wyne and strayne them
thyn together / and put there to a litle
suger / synamon and gynger and putte
it into your ppe / and then serue it forth

B. ii.

To

The brooke

To make wozte past for tart.

Take fine flour and a cuttely of saite water and a dishe of swete butter and a litle saffron and the yolkes of two egges and make it thin and tender as pe maie.

To make a tarte of beanes.

Take beanes and boile them tendre in saite water / then take them out and breake them in a morter and strayne the with the polkes of .iiii. egges / curd made of milke / then season it vp with suger and halfe a dishe of butter and a litle synamon and bake it.

☞ To make a tarte of goseberies

Take goseberies and parboyle them in whyte wyne / claret oz ale / and boyle it th all a litle whyte brede / then take them vp & drawe them throug a strainer as thicke as you can with the polkes of vi. egges / then season it vp with suger / half a dishe of butter / so bake it.

☞ To make a tarte of medlers.

Take medlers when they be rotted and braie them with the polkes of .iiii. egges / then season it vp with suger and synamon and swete butter / & so bake it.

¶

Of Cokery.

☞ To make a tarte of damsons.

Take damsons and boile them in wine or her red oz claret / and put thereto a dosen of peres / ozels white brede to make them stiffe with all / then drawe the vp with the polkes of six egges and swete butter and so bake it.

☞ To make a tarte of bozage floures.

Take bozage floures and perboyle the tendre / then strayne them with the polkes of thre oz foure egges and swete curdes / ozels take thre oz foure apples and perboyle with all and strain them with swete butter and a litle mace and so bake it.

☞ To make a tarte of marigolds

des primroses oz coullips.

Take the same stuffe to euery of them that you do to the tarte of bozage and the same seasoning.

☞ To make a tarte of strawberries.

Take and strayne them with the polkes of foure egges & a litle white brede grated / then season it vp with suger & swete butter and so bake it.

☞ To make a tarte of cherries.

Take all thynges that ye do to the tart

B.iii.

of

The booke
of dampsons / so that ye put no perys
thereto.

To make a Tarte of Spinage.
Take spynage and parboyle it tender/
then take it vp and wringe out the wa-
ter cleane and chopp it very small and
set it vppon the fyre with swete butter
in a freng pan and ceason it and set it
in a platter to coole / than fyll vp your
Tarte and so bake it.

To make a Tarte of Chese.
Take harde chese and cut it in peces/
and pare it / than laye it in fayre wates
oz in swete milke the space of thre hou-
res / than take it vp and breake it in a
morter tyll it be small / than draw it vp
thorow a strainer with the pelkes of vt
egges and ceason it vp with suger and
swete butter / and so bake it.

To make a Cew after the guise
of beyonde the Sea.
Take a pottell of fayre water / and as
muche wyne & a brest of mutton chope
in peces / than set it on the fyre & scome
it cleue / than put thereto a dishe ful of
liced onions and a quantitie of syna-
mon / gynger / Cloues and Mace / with
salte

Of Tokery.
Take and fiew them all together / and
shan serue them with coppes.

To make egges in monchine.
Take a dishe of rose water and a dishe
full of suger and set them vpon a cha-
fynge dishe & let them boyle / than take
the pelkes of eight oz nyne egges new
layde and put them thereto euery one
from other / and so let them harden a lit-
tel / and so after this maner serue them
forth and cast a lytell Sinamon and
Suger vpon them.

To make an Applemoyse.
Take a dosen apples and other roast
oz boyle them / and draw them thorow
a strainer and the pelkes of .iii. oz .iii.
egges with all / and as ye strayne them
temper them with .iii. oz .iii. sponesfull
of damaske water if ye wyll / than take
and ceason it with suger & half a dishe
of swete butter and boile them vpon a
chafynge dishe in a platter and cast bis-
kettes oz synamon and gynger vpon
them and so serue them forth.

To sepe Trypes.
Take your Trypes and cutte them in
small peces and put them into a pan &
put thereto an onion oz two & a dishe of

The booke

swete butter and let them sepe tyll they be browne / and than take theym out & set them vpon a chafynge dishe and put thereto a lytel berges & ginger & serue it

To make a Tarte of prunes.

Take prunes and let them vpon a chaffer with a lytell red wyne & put thereto a manchet and let them boyle together then drawe them thorowe a strainer wth the pelkes of foure egges and reason it vp with suger and so bake it.

To make couertarte after the frenche sacion.

Take a pynte of creme and the pelkes of tennne egges and beate them all together and put thereto halfe a dishe of swete butter and suger and boile them tyll they be thicke / then take them vp & coole them in a plater and make a couple of cakes of fyne paeft and lay your stufte in one of them and couer it with the other and cutte the bent aboue and so bake it.

To stew capons in white broth.

Takt. iiii. oz fyue beife bones to make your broth / then take them out when they are sodden and strayne the broth into

The booke

into an other pot / then put in your capons hole with rosemary & put theym into the pot and let them stewe / and after they haue boyled a whyle putte in hole Macc bounde in a whyte clothe / and a handfull oz twayue of hole persoley and hole prunes and let them boile well / and at the taking vp put to a lytell bergis and salte and so straw them vpon coppes and the maribones about and the marrow layd hole about them and so serue them forth .

For Gullet that may be.
an other potage.

Take the broath of the same capons & put in a faire chaffer / then take a dosen oz xvi. egges and stee them al together whyte and all / then grate a farthyng white lose as small as ye can & mynce it with the egges all together and put thereto salte and a good quantite of safron / and oz ye put in your egges / put into your broth / tyme / saucery / margerion and parslley smal chopped / & when ye are redy to your dyner / set the chaffer vpon the fyre with the broath and let it boyle a lytell and put in your egges

Of Cohery.

ges / and here it by well for qualynge
the lesse. The lesse boylng it hath / the
more tender it wyl be / and then serue
it forth. ii. oz. iii. spces vpon a dishe.

To make a whyte broth.

Take a necke of mutton and sayre wa-
ter and let it bypon the fyre and scome
it cleane / and let it boyle halfe awaye /
then take forth of the broth two ladles
full & put them in a platter / then chop
two handfull of parcelley not to small /
and let it boyle with the mutton / then
take twelue egges and the sayde two
ladles ful of broth and bergis / so that
it be tarte of the bergis & strayne them
altogether / then ceasē your broth with
salte / and a lytell before you go to dy-
ner put all these to your mutton & here
it well for qualyng and serue it forth
with soppes.

An other broth with long wortes.

Take mutton and sayre water / and let
them boyle vpon the fyre / & then take
lecteus oz spynage & put thereto / and if
ye lyst to boyle there with two oz three
chekens and put thereto salte and ber-
geous after your discretion & serue the

forth

The booke

forth / the flesh vnder / the herbes above

To make a freasps at night.

Take chickens heades / livers / gisernes
wings / feet / & chop the in peeces of half
an inch long & boile them al togider / &
whē the broth is almost lodē away / chop
a litle persley & put thereto w bergis &
half a dish of butter & so let the boiles
let it be tarte enough & so serue it in.

To make Shoes.

Take a rumpe of beise and let it boyle
an hower oz two and put thereto a gree
quantitie of cole wurttes and let them
boile togither. iii. howers / then put to
them a couple of stockboues oz teales /
feland / partridge oz suche other wyld
foules and let them boyle all togither
then reason them with salte and serue
them forth.

To make Porray.

Take a capon oz a hen / and either beif
oz mutton to make the broth swete with
all / add boyle them al togither tyl they
be very tender / then take the capon oz
hen out of the porre / and take out all
his bones & bray him in a mortar with
two pounce of almondes ouer blawn-

shed

The booke.

shed / then with the brothe of your capon or hen strayne them metely thicke then put it in a litle potte and season it with a litle suger / clāders / cloues / mace and small reylins so boyle hym & serue hym vpon coppes.

¶ To stew bones or gristles of beife. Take gressles of beife & stewe them as tendre as ye cā fire houres so that there be no broth left that shall serue you as that tyme / then put a good bundell of rosemary in a faire linnen clothe and a good quātite of mace in an other clothe & boyle them all togyther then wring out the iuce of the rosemary / & Mace vpon the fleshe and season it with salt and so serue hym.

¶ For to stewe mutton.

Take a necke of mutton and a brest to make the broth strong and then scome it cleane / & when it hath boyled a while take part of the brothe & put it into an other pot & put there to a pounce of reylins & let them boyle till they be tendre then strayne a litle brede with the reylins & the broth altogether / then chop tyme / sauerie / and periseley with other small

Of cokery.

Small herbes and put in to the mutton then put in the streyned reylins with whole prunes / cloues / mace / peper / salt / frou and a litle salte / & if ye list ye make stewe a chyken withall ozels sparowes or suche other litle birdes.

¶ To stewe stekes of mutton

Take a legge of mutton and curte it in small slices and put it in a chafet and put there to a pottell of ale / and scome it cleane / then put thereto seuen or eighte onions thin sliced / and after they haue boyled one houre put thereto a dishe of swete butter and so let them boyle till they be tendre and then put thereto a litle peper and salte.

¶ For to make wardens in conserue. First make the sirup in this wise / take a quarte of good comney & put a pinte of clarified honey a pounce or a half of suger / and mingle all these togyther ouer the fire tyll tyme they sethe / & then set it to coole. And this is a good sirup for many thynges / and will be kepte a yere or twoo. Then take thy warden & scrape cleane a waye the barke / but pare thym not / and seeth them in good red wyne

The booke

wyne so that thei be well soaked/ and te
der that the wyne be nere hande soaked
in to them/ then take and strayne them
through a clothe or through a strainer
into a vessell / then put to them of this
sirop aforesaid till it be almoste filled
and then cast in the pouders/ as fine ca
nell / synamon / pouders of gynger and
suche other and put in boxes and kepe
it if thou wilt. And make thy sirop
as thou wilt worke in quantitie
as if thou wilt worke twen
tie wardens or more or
lesse as by expe
rience.

1323.

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Cum privilegio ad imprim
endum solum.
M.D.XLV.

A. P. Shall p^ringe good/ ab 30 best
of the way/ but 30 shall be 30 gods for
his false p^rince pay/ and more t^rough
out t^rys at p^r last/ but small redress/
makinge p^r t^ringeb/ 60 so past/ then 30
gong 3 deareng^r first shall 60 13 m^r 20
a doo to sett t^ringeb ab p^r 30
God at p^r last shall be 30
and sett good concord and p^r 30

150 4 might angels
Conen of 30
Michael Prince of 30
Raphael Prince of 30
Gabriel Prince of 30
Uriel Prince of 30

The. 4. myghty angelle. Supt.
 the. 4. ca. count of the
 said pnce of the
 the. 4. pnce of p. wofte/
 the. 4. pnce of the north
 the. 4. pnce of the south
 the. 4. pnce of the east
 the. 4. pnce of the west

